

BARBICAN

Brasserie

BY SEARCYS

1 COURSE 21.00 | 2 COURSES 29.50 | 3 COURSES 35.00

V = Vegetarian | VE = Vegan | VEO = Vegan option

For the table

Smokey Salamanca olives (VE) (167 kcal)	4.50
Rosemary roasted nuts (VE) (370 kcal)	4.50
Flatbread and dips (VE) (518 kcal)	9.50
Baked Camembert rosemary and garlic, smoked chilli jam, focaccia (V) (1057 kcal)	16.00

Starters

Heirloom tomatoes ezme mezze, rocket, pickled red onion (VE) (110 kcal)	
Heritage beetroot sheep's milk labneh, za'atar spice, pistachio (V) (182 kcal)	
Burrata di bufala teardrop peppers, basil, pomegranate molasses (V) (290 kcal)	
Cornish mackerel potato salad, smoked cucumber, crème fraiche, dill (788 kcal)	
Searcys Botanical Gin cured salmon fennel and apple salad, chive cream (457 kcal)	
Duck liver pâté radicchio, caramelised onion jam, sourdough (534 kcal)	

Main courses

Cauliflower steak coconut yogurt, nduja, pickled red onion, almonds (VE) (484 kcal)	
Cavatelli pasta lovage pesto, courgette, olives, Parmesan (VEO) (565 kcal)	
Saffron risotto spinach, ricotta, summer squash, pumpkin seeds (VEO) (805 kcal)	
Scottish salmon fillet grilled tenderstem broccoli, courgette, dill (516 kcal)	
Cornish cod fillet brandade fritter, Mediterranean ratatouille, basil oil (8.00 supplement) (654 kcal)	
Slow cooked pork belly hispi cabbage, apple ketchup, mustard seeds (619 kcal)	
Suffolk chicken breast roasted peppers, spring onion, corn, charred lemon (470 kcal)	
Sirloin steak black garlic butter, Parmesan and rosemary fries (13.50 supplement) (910 kcal)	

Sides

Tempura vegetables smoked Amazonian chilli mayonnaise (VE) (138 kcal)	6.25
Honey and thyme roasted carrots (VEO) (71 kcal)	6.00
Baby new potatoes herb and lemon butter (VEO) (249 kcal)	6.00
Green salad buttermilk tarragon dressing (VEO) (58 kcal)	6.00

Puddings

Chocolate brownie raspberry sorbet (VE) (586 kcal)	
Lemon meringue tart (V) (659 kcal)	
Strawberry Eton mess lemon balm (V) (496 kcal)	
Rosary Ash goat's cheese apricot jam (V) (205 kcal)	
Danish Blue toasted walnuts, honey (V) (243 kcal)	
Ice cream and sorbet selection (VEO) (327 kcal)	

Try a cocktail

Mezcal Negroni 12.50

A smoky and earthy twist on the classic aperitivo
Ojo de Dios Mezcal, Red Vermouth and Campari.

See the bar menu for more cocktails and drinks!

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill. Adults need around 2000 kcals a day.

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Champagne & Sparkling Wine

	125ml	Bottle
Searcys Selected Cuvée, Brut, Champagne, NV	13.00	71.00
Searcys Selected Cuvée, Rosé, Brut, Champagne, NV		73.00
Searcys Selected Cuvée Magnum Brut, Champagne, NV		130.00
Searcys English Sparkling Classic Cuvée, Brut, NV, Surrey, England		55.00
Bottega Poeti Prosecco Brut, Veneto, Italy	8.50	45.00
Bottega Poeti Prosecco Rosé Brut Veneto, Italy		48.00

Rosé Wine

	175ml	500ml	Bottle
Rosato Colline delle Rosé, Organic, Sicily, Italy, 2022 Fresh and fruity crisp with aromas of red and black fruits	9.00	23.50	32.00
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2022 A classic Provençal rosé with delicate red fruits	13.00	36.50	47.00

White Wine

	175ml	500ml	Bottle
Borsari Inzolia, Terre Siciliane, Sicilia, Italy Fresh and light with lemon and peach notes	8.75	22.50	29.50
Côtes de Gascogne, Maison Belenger, France, 2022 Spicy, floral, citrus aromas with great minerality and delicate acidity	9.25	23.50	34.00
Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2022 Tropical fruit flavours, well-balanced acidity	10.25	27.50	37.00
Organic Catarratto, Montalto, Sicily, 2022 Fruity, with a crisp yet rounded palate			40.50
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022 Bursting with vibrant aromas of citrus and tropical fruits	12.25	32.00	44.50
Albariño, Vinabade, Rías Baixas, Galicia, Spain, 2022 An aromatic wine, with notes of peach and a crisp, fresh saline finish	13.00	36.00	47.00
Sandstone Ridge, Albourne Estate, Sussex, England, 2018 A breezy, jasmine- and grapefruit-filled wine with clean, long lines of acidity that shimmer on the finish.			56.00

Red Wine

	175ml	500ml	Bottle
Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020 Intense spicy, cherry aroma with rich, ripe dark fruit flavours	8.75	22.50	29.50
Good Natured Organic Shiraz, Spier, Western Cape, 2022 Plums and spice on the palate with a creamy finish	9.25	25.50	35.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2019 Intense aromas of ripe fruit with spicy nuances from the oak	11.00	28.50	40.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018 Fresh red berry fruit flavours with oak notes, leading to a long finish	11.50	29.50	43.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, 2022 Robust and full-bodied in the mouth, slightly tannin-rich with a dry and flavourful finish			44.50
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020 Generous and complex nose of cherry and wild strawberry	12.00	34.50	45.00
St Joseph, Poivre et Sol, François Villard, Rhône, France, 2021 Sweet blackberry and cherry flavours showing energy with a floral and gently tannic finish			65.00